

Module 2: HACCP Overview and Principles

Goal Introduce, at a basic overview level, the principles and application of HACCP.

Objectives After completing this module, participants will be able to:

1. Describe how and why the HACCP concept was developed.
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2. List the seven HACCP principles. **Page 3**
3. Briefly describe how to address each of the seven principles.
(Covered by the Agriculture Canada Film)

NOTICE TO FACILITATORS:

MAKE THE FOLLOWING STATEMENT BEFORE SHOWING THE VIDEO. "THE AG CANADA VIDEO WAS REPRODUCED WITH THE PERMISSION OF THE MINISTER OF PUBLIC WORKS AND GOVERNMENT SERVICES CANADA 1997."

- Steps**
- Introduce the video.
 - Show the video.
 - Review key points.

Instructions to Facilitators

1. Tell the participants that the next module is called *HACCP Overview and Principles*. In this module they will get a brief introduction to the key provisions of the HACCP and Pathogen Reduction final rule. They will also hear about the principles of HACCP.
2. Stress that this module is just an introduction and that more information about each of these programs will be given later.
3. **Point out that the video contains a segment produced by Canada's Agriculture Department. The Prerequisite Programs and Preliminary Steps are not the same as specified in the FSIS Final Rule. However, they address essentially the same needs. The Seven Principles are the same, although Agriculture Canada lists them in a different order.** These minor differences do not effect the main points of HACCP. It is important to note that HACCP is an internationally recognized system. The way that it is implemented, however, may vary from one country to another. "Also note that HACCP as a science is continually evolving, and subject to change. The National Advisory Committee for the Microbiological Criteria for Foods continually analyzes food safety research in various related fields of study, to further develop and refine HACCP."
4. Describe the objectives and show the flipchart.
5. Direct participants to Module 2 in their handout notebook. The key points are listed, along with room for notetaking if desired.
6. Play the tape, Tape A, start at the beginning of Module Two, and stop at the "End of Module" marker.
7. After the video, allow a moment for participants to finish their notes.

8. Ask for questions or comments. Be careful to confine your remarks to the introductory material. Reassure participants that the FSIS programs will be covered in detail in later parts of the training.
9. Summarize by stating that this is the end of PART ONE, HACCP OVERVIEW. They should have a general knowledge about HACCP, that it is a system to prevent hazards in food, and that the agency is mandating it in order to reduce the incidence of foodborne disease.

Key points from the video.

- The Final Rule has four key mandatory provisions:

1. Sanitation Standard Operating Procedures

A preliminary step to HACCP, SSOPs were implemented in January 27, 1997.

2. Generic *E. coli*

Establishments must test for generic *E. coli* as an indicator of direct fecal contamination. Enforcement of this program began July 1997.

3. Performance Standards for *Salmonella*

Testing by FSIS for *Salmonella* began October 25, 1997, and enforcement for each establishment will begin when HACCP is implemented in that establishment.

4. HACCP

Hazard Analysis and Critical Control Points systems will be implemented over a three-year period, beginning January 26, 1998, for the largest plants.

- HACCP is an internationally accepted method of ensuring food safety by monitoring Critical Control Points in the process.
- The seven principles of HACCP are:
 1. Conduct a Hazard Analysis
 2. Identify Critical Control Points
 3. Establish Critical Limits for Each Critical Control Point
 4. Establish Monitoring Procedures
 5. Establish Corrective Actions
 6. Establish Recordkeeping Procedures
 7. Establish Verification Procedures

Please note that although HACCP is accepted by the scientific and academic world, there are many variations. The video shows Canada's approach, which is slightly different than the one mandated by FSIS. "Also, remember that HACCP as a science is continually evolving and subject to change as new information becomes available to scientists."